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From the Kitchen of Chef Michael Feker

IL MITO is located at 6913 W North Ave, Wauwatosa

IL MITO'S VEAL MEATBALL PANINI

Ingredients for the Meatballs

- 1 Lb ground Veal
- 1 Large Egg
- 1 clove garlic chopped
- 3 Lemons Zested
- 1/2 cup grated parmesan
- 1/4 Bunch chopped Italian parsley
- 3 slices rosemary ciabatta soaked in 2/3 Cup milk then squeezed dry and torn into chunks
- Salt and fresh ground black pepper
- Cornstarch for dredging

Directions for meatballs

1. In a large bowl combine the veal, egg, garlic, lemon zest, Parmesan, parsley and the chunks of bread. With your hands or a wooden spoon mix until combined.
2. Season the mixture with salt and pepper to taste.
3. Mold the mixture into small meatballs about one inch in diameter. Dredge each meatball in cornstarch and shake off the excess.
4. In a pan, heat 3 tablespoons oil over medium heat. Add the meatballs to the pan and cook on all sides until golden brown.

Ingredients for the Panini

- 1/2 of each color bell pepper (red, yellow, and green) cut in thin strips
- 1/2 onion cut in thin strips
- 2 ciabatta squares cut in half
- 1 clove garlic chopped
- Pinch of chili flakes
- 1 tbsp chopped Italian parsley
- 1/4 cup red wine
- 2 cups tomato sauce (homemade or IL MITO's preferred)
- 2 tbsp basil mayo anise
- 4 slices provolone cheese

1. In a large pan, over high heat, sauté the bell pepper and onion with 1 tablespoon of olive oil. When the peppers and onions are lightly caramelized add the garlic, parsley, and chili flakes.
2. Continue to sauté until the garlic is fragrant. Add the wine and reduce by half. Add the tomato sauce. Bring the tomato sauce to a low simmer. Add the meatballs and reduce the heat under the pan. Cover and cook until the meatballs are cooked through, about ten minutes.
3. Meanwhile, brush the ciabatta bread with extra virgin olive oil and toast it in a Panini press or on a grill. When the ciabatta is toasted spread one side with the basil mayonnaise.
4. On the bottom half of the bread arrange four meatballs. Top with onions, bell peppers, and some of the sauce. Place two slices of provolone on each sandwich and top with the other half of the bread and enjoy.